### Entremeses
(Appetizers)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ostras Frescas o/o Almejas Frescas (fresh oysters and/or clams in their shells)</td>
<td>4.95</td>
</tr>
<tr>
<td>Salmon Almadrabo (shelled salmon, onions, capers, boiled egg and parsley)</td>
<td>6.95</td>
</tr>
<tr>
<td>Cocktail De Langostinos (shrimp cocktail on ice)</td>
<td>5.75</td>
</tr>
<tr>
<td>Salpicon De Mariscos (mixed seafood esponja)</td>
<td>6.25</td>
</tr>
<tr>
<td>Camarones Al Ajillo (shrimp in hot garlic sauce)</td>
<td>6.95</td>
</tr>
<tr>
<td>Cacahuetes (peanuts)</td>
<td>5.95</td>
</tr>
<tr>
<td>Almejas A La Marinera (clams in a tomato and white wine sauce)</td>
<td>6.75</td>
</tr>
<tr>
<td>Arcas De Rape Al Ajillo (frog legs in garlic sauce)</td>
<td>8.95</td>
</tr>
<tr>
<td>Angulas De Aguacate Bilbaína (tongue of eels in a spirit garlic sauce)</td>
<td>15.75</td>
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</tbody>
</table>

### Sopas y Consomés
(Soups)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Consomé AlJerez (chicken consomé with dry sherry)</td>
<td>2.25</td>
</tr>
<tr>
<td>Sopa De Arroz Castellana (Garlic soup Castilian style)</td>
<td>3.25</td>
</tr>
<tr>
<td>Sopa De Cebolla (American onion soup)</td>
<td>2.95</td>
</tr>
<tr>
<td>Caldo Gallego (caldo de pollo blanco, spinach, potatoes and Spanish ham)</td>
<td>3.25</td>
</tr>
<tr>
<td>Sopa De Mariscos Al Hinojo (Mixed seafood fish soup with fresh fennel)</td>
<td>4.50</td>
</tr>
<tr>
<td>Crema De Langostinos Meson (Leek soup)</td>
<td>3.75</td>
</tr>
<tr>
<td>Gazpacho Andalucia (Cold vegetable soup)</td>
<td>2.95</td>
</tr>
</tbody>
</table>

### Ensaladas
(Salads)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ensalada Mixta (Mixed green salad, onion, mushroom, tomato, capers and cannon)</td>
<td>3.25</td>
</tr>
<tr>
<td>Ensalada De La Bandera (Brazilian hearts of palm)</td>
<td>3.75</td>
</tr>
<tr>
<td>Ensalada De Espárragos De Anónjuez (Asparagus salad)</td>
<td>3.95</td>
</tr>
<tr>
<td>Ensalada Italiana (Italian salad)</td>
<td>3.75</td>
</tr>
<tr>
<td>Ensalada De Francesa Con Roquefort (Hearts of lettuce with roquefort dressing)</td>
<td>3.50</td>
</tr>
</tbody>
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And Who Is Juancho?

A senior from Spain very fond of the pleasures of good eating and drinking, a connoisseur of the high Spanish Cuisine. He comes from an old family that has jealously passed their secret recipes from generation to generation. It is said that one of his ancestors came with Ponce De León in his Florida expedition. Juancho always dreamed about conquering the land of the fountain of youth, but this time with his fabulous dishes which traditionally have delighted many. Taste for yourself what he meant, and then you will...

“Experience the flavour of Spain”
Pescados Y Mariscos
(Fish and Shellfish)

- Pata de Camargo a la Asturiana
  (Spanish-style crayfish with butter sauce) 15.95
- Paprika de Mariscos
  (Sautéed seafood with paprika) 19.95
- Bacalao a la Vizcaína
  (Codfish cooked in a garlic and Spanish tomato sauce) 12.95
- Filete de Pargo "Casas Jarana"
  (Red snapper fillet) 13.75
- Zarzuela de Mariscos Catalana
  (Sautéed seafood sausage in a marinara sauce) 15.95
- Arroz Caldereta
  (Spanish-style rice with seafood and fish) 13.75
- Tofu Tomate
  (Tofu and tomato sauce) 13.75

Entradas de Carnes y Aves
(Meat and Poultry Entrees)

- Pato "Casas Jarana"
  (Pato breast, served with sauce) 12.95
- Escalope de ternera madrileña
  (Pork escalope served with sauce and bread) 13.75
- Medallones de Solomillo
  (Pan-fried tenderloin steak in a mushroom sauce) 13.50
- Filet Mignon Con Champignon
  (Filet mignon steak with a mushroom sauce) 13.95
- Steak Primavera
  (Pepper steak with sautéed vegetables) 17.95

Arroces
(Rice)

- Paella Valenciana
  (Spanish style rice with chicken and seafood) 13.75
- Paella Marinera
  (Spanish style rice with seafood and fish) 13.75
- Arroz Caldoso
  (Spanish style rice with rabbit and seafood) 13.75
- Fideuán Catalán
  (Vermicelli pasta, tomato sauce) 13.75

Casa Jarana
Quesos
(Cheese selection)

Manchego
(Spanish goat cheese)
Camembert
4.50
Grana
4.50
Roquefort
4.95
Brie
4.50

Postres
(Desserts)

Loca Frita
(Fried milk custard)
2.95
Torrijas
(Slices of bread fried with milk, egg, and white wine)
2.95
Natillas Al Lícor
(Custard with liqueur)
2.95
Crema Catalana
(Custard flan with honey caramel syrup)
2.95
Torta Helada "Casa Juancho"
(Ice cake "Casa Juancho")
2.95
Hem De Caramelo
(Cream Caramel)
2.95
Helados Varados
(Amounted ice cream)
2.95
Pastelería De La Casa
(Homemade pastries)
2.95

Cafés
(Coffee)

Café "Casa Juancho"
(American coffee with liquor and...)
3.75
Capuchino
1.95
Expreso
0.95
Café Americana
(American coffee)
0.95
Pan Campesino y Pasteles hecho en la casa.
(All Pastries and Bread are home baked on the premises)

Our endeavor is to provide you with the finest cuisine and service. If there was anything that did not meet your expectations, please let us know. It has been our privilege to have you as our guests and we look forward to seeing you again.

Thank you.